



BAY STATE MILLING COMPANY

QUINCY, MA

Product Data Sheet

ISSUE DATE : AUG-16-17 (Rev. 104)
REPLACES : MAY-10-17
PREPARED BY: TS

BRAND : BOXER ENR (50LB)
PRODUCT: 234700 C
UPC : 796800234706



PRODUCT DESCRIPTION: WHEAT FLOUR MILLED FROM SELECTED STOCKS OF THOROUGHLY CLEANED AND TEMPERED PREMIUM GRADE HARD WHEATS. THIS FLOUR COMPLIES WITH FDA STANDARDS OF IDENTITY. THIS FLOUR IS SIFTED PRIOR TO PACKAGING OR LOADING.

FDA STATUS: THIS PRODUCT IS MANUFACTURED IN ACCORDANCE WITH CURRENT GOOD MANUFACTURING PRACTICES PROMULGATED UNDER THE FEDERAL FOOD, DRUG AND COSMETIC ACT AND APPLICABLE STATE STATUTES AND REGULATIONS.

LABEL: Wheat Flour, Niacin, Reduced Iron, Potassium Bromate, Thiamin Mononitrate, Riboflavin, Enzyme, Folic Acid

ALLERGENS: CONTAINS: WHEAT

<u>SPECIFICATIONS</u>	<u>STANDARD</u>	<u>METHOD</u>
Moisture	14.0 % (Max.)	AACC 44-15.02
Ash	0.76 +/- 0.04%	AACC 08-02.01
Protein (N x 5.7)	14.1 +/- 0.4%	AACC 46-30.01
Modified Amylograph	225 +/- 75 BU	AACC 22-12.01

MICROBIOLOGICAL STATEMENT: THIS FOOD INGREDIENT IS DERIVED FROM A RAW AGRICULTURAL PRODUCT AND HAS NOT BEEN PROCESSED TO CONTROL MICROBIAL PATHOGENS. AS A RESULT, THIS FOOD INGREDIENT REQUIRES FURTHER PROCESSING TO CONTROL FOR MICROBIAL PATHOGENS.

EXTRANEOUS MATTER: COMPLIES WITH FDA REGULATIONS AACC 28-41.03

RECOMMENDED STORAGE: STORED ACCORDING TO GMP'S AT <70 F. AND <50% R.H.

SHELF LIFE: 180 DAYS AT RECOMMENDED STORAGE CONDITIONS

KOSHER STATUS: MANUFACTURED UNDER THE KASHRUTH DIVISION SUPERVISION OF THE OU

HACCP STATUS: ALL PLANTS OPERATE UNDER "HACCP PROGRAMS"

DON (VOMITOXIN): COMPLIES WITH THE FDA ADVISORY LEVEL OF: MAXIMUM 1 PPM

PALLET - DIMENSIONS: 45.0"H x 41.5"W x 48.0"D (51.875 cu ft)
- TI/HI: 5/10, (50/Pallet)

UNIT - DIMENSIONS: 16.5"L x 3.5"W x 30.0"H (1.003 cu ft)